

DINNERLY



Ricotta Flatbreads with Fresh Corn & Grape Tomatoes



ca. 20min



2 Servings

Did you guys know that we're magicians? In just 20 minutes, we transformed a perfect summer day into this ricotta flatbread piled high with broiled tomatoes, corn, scallions, and a sprinkle of Parm. Abracadabra! We've got you covered!

WHAT WE SEND

- 2 Mediterranean pitas ^{1,2,3}
- 1 ear of corn
- 2 scallions
- 1 pkg grape tomatoes
- 4 oz ricotta ⁴
- ¼ oz granulated garlic
- ¾ oz Parmesan ⁴

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- microplane or grater

ALLERGENS

Sesame (1), Soy (2), Wheat (3), Milk (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 540kcal, Fat 21g, Carbs 68g,
Protein 24g



Preheat broiler with a rack in the upper third.

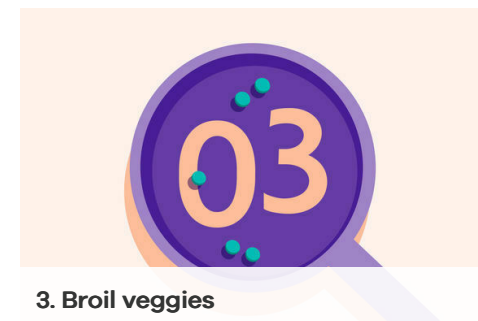
Place **pitas** on a rimmed baking sheet and lightly drizzle both sides with **oil**. Broil on upper oven rack until toasted, 1–2 minutes per side (watch closely as broilers vary).



Shuck **corn**, discarding any strings; remove corn kernels from cob.

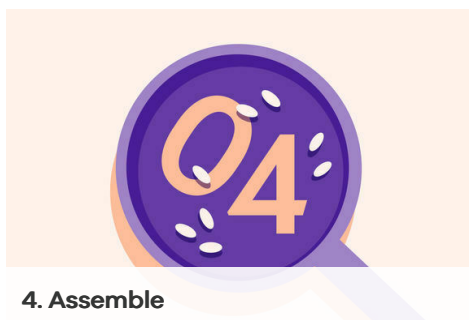
Finely grate **Parmesan**, if necessary.

Trim ends from **scallions** and cut into 1-inch pieces.



Transfer **pitas** to a cutting board. Place **tomatoes** and **corn** on one side of same baking sheet. Toss with ½ **teaspoon granulated garlic** and 1 **tablespoon oil**. Season with **salt** and **pepper**.

Broil on upper oven rack until lightly charred, 2–3 minutes. Shake baking sheet and add **scallions** to open side. Broil until veggies are charred and softened, about 2 minutes more.



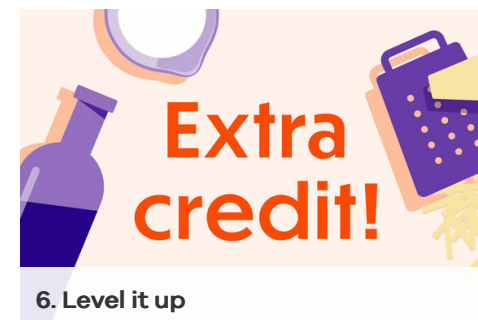
While **veggies** broil, spread **ricotta** over each **pita** and sprinkle **some of the Parmesan** over top.

Divide **tomato and corn mixture** evenly between each pita and top with **scallions**. Sprinkle with **remaining Parmesan**. Transfer to same baking sheet.



Return **pitas** to upper oven rack and broil until **cheese** is just melted and starting to brown, 30–60 seconds (watch closely).

Cut **ricotta flatbreads** into wedges and serve. Enjoy!



For more depth of flavor and sweetness, mix a little honey, olive oil, salt, and pepper into the ricotta before spreading it over the pitas.